

REGISTRATION INFORMATION

What is included with my registration?

- ♦ 2-Day Course (16 hours)
- ♦ ANSI-CFP Accredited Certified Professional Food Manager examination (CPFM)
- ♦ “Food Safety: It’s Our Business” course book in English or Spanish

What do I need to bring?

You **MUST** bring an acceptable photo ID, such as your driver’s license, ID card, military ID, or passport. If you do not have an acceptable form of ID, you will not be able to take the exam.

Refund Policy

All **refund requests** will be assessed a \$25 cancellation fee. Refunds will be issued if:

- ♦ Email or fax notification to Julie Prouse (jlommert@ag.tamu.edu or 979-458-2080) is received **at least two days before** the course start date.
- ♦ Substitutions may be made by emailing Julie Prouse at jlommert@ag.tamu.edu.
- ♦ If the course is canceled, a full refund will be made.
- ♦ If you “transfer classes,” you have 1 year from date of receipt to use your credit.

A \$20.00 fee will be assessed on all **returned checks**.

Mail completed registration form and your check or money order to:

FPM
352 Kleberg 2253 TAMU
College Station, TX 77843-2253

Need more information?

For more information about the course, visit our website at <http://foodsafety.tamu.edu/> or contact:

Kate Whitney
Bosque County Extension Agent—FCS
254-435-2331
klwhitney@ag.tamu.edu
104 S. Fuller Meridian, TX 76665

TEXAS A&M
AGRI LIFE
EXTENSION

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, religion, sex, national origin, age, disability, genetic information or veteran status. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.

TEXAS A&M
AGRI LIFE
EXTENSION



**FOOD MANAGER
2-DAY
CERTIFICATION
TRAINING
ACCREDITED BY
THE TEXAS
DEPARTMENT OF
STATE HEALTH
SERVICES**

Date

Sept. 22 - 23, 2015

Time

8:00 a.m.—5:00 p.m.

Place

Meridian Civic Center
309 W. River
Meridian, TX

Cost

\$125.00

Registration Deadline

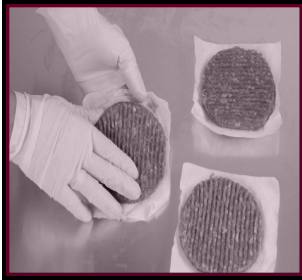
Friday, Sept. 4, 2015

Food
Safety
it's our business

*Texas AgriLife Extension Service Food
Manager Certification Program will teach
managers about:*

FOOD SAFETY AND SANITATION

- ◆ Foodborne illnesses/outbreaks
- ◆ Types of contamination
- ◆ Food safety hazards
- ◆ Identifying foodborne illnesses
- ◆ Personal hygiene



How can this course help you?

- ✓ Understand major causes of foodborne illness and how to prevent them
- ✓ Boost employee morale by increasing their professionalism.
- ✓ Improve relationships with health officials.
- ✓ Receive information in order to train your staff on-site.
- ✓ Increase food safety knowledge of your employees.
- ✓ Upon passing the certification examination, you will fulfill state requirements for *Certified Food Manager* status.

FOOD FLOW AND HACCP



- ◆ Hazard Analysis Critical Control Point
- ◆ Purchasing and receiving food safely
- ◆ Keeping food safe during preparation

MANAGING THE OPERATION

- ◆ Sanitary Facilities
- ◆ Pest Management
- ◆ Sanitation regulations



REGISTRATION FORM FOR 2-DAY FPM PROGRAM

FIRST AND LAST NAME _____

ADDRESS _____

CITY _____

ZIP CODE _____

TELEPHONE _____

ESTABLISHMENT _____

**Please check which language of BOTH materials
you would like to receive.**

Course book: English Spanish

ServSafe Exam: English Spanish

Chinese Japanese Korean

French Canadian Large Print

Make your check or money order payable to:

Food Protection Management Training Act. 230202

Total amount enclosed: _____

FOR AGENT USE ONLY:

**AGENTS—PLEASE COMPLETE THIS PART OF
THE FORM**

Training dates: September 22-23, 2015

Training times: 8:00—5:00 p.m.

**Location of training: 309 W. River St.,
Meridian, TX**

County of training: Bosque

Instructors: Karen Jungman & Kate Whitney

Registration Deadline: Friday, Sept. 4, 2015